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**(54) OIL AND FAT FOR  
CHOCOLATE**

(57) Abstract:

**PURPOSE:** To obtain an excellent oil and fat for chocolate, by adding a sorbitan fatty acid ester to a non-tempering hard butter produced from palm oil.

**CONSTITUTION:** Palm oil is isomerized and hardened by conventional method (selective hydrogenation) to obtain a hardened oil containing trans-acid accounting for  $\geq 35\text{wt}\%$  of the constituent fatty acids. The objective oil and fat is produced by adding  $0.1\text{W}10\text{wt}\%$  sorbitan fatty acid ester to the above hardened oil. The fatty acid constituting the sorbitan fatty acid ester is preferably palmitic acid or stearic acid having a carbon number of  $\geq 16$ . The content of the sorbitan fatty acid is preferably about  $1\text{W}6\text{wt}\%$  and the HLB is preferably about  $1\text{W}6$ .

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